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Han et al.

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(54) **BURNER ASSEMBLY**

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F23D 14/14	(2006.01)
F24C 3/08	(2006.01)

(52) **U.S. Cl.**
CPC ***F24C 15/002*** (2013.01); ***F23D 14/14*** (2013.01); *F24C 3/087* (2013.01)

(58) **Field of Classification Search**
CPC F24C 15/002; F24C 15/16; F24C 3/087; F24C 3/045; F23D 14/14; F23D 14/10
See application file for complete search history.

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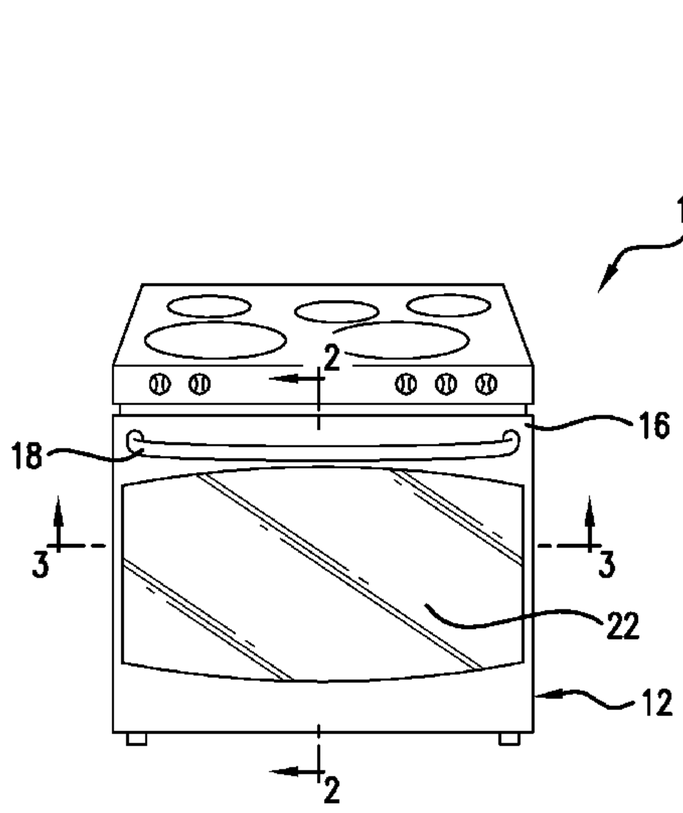
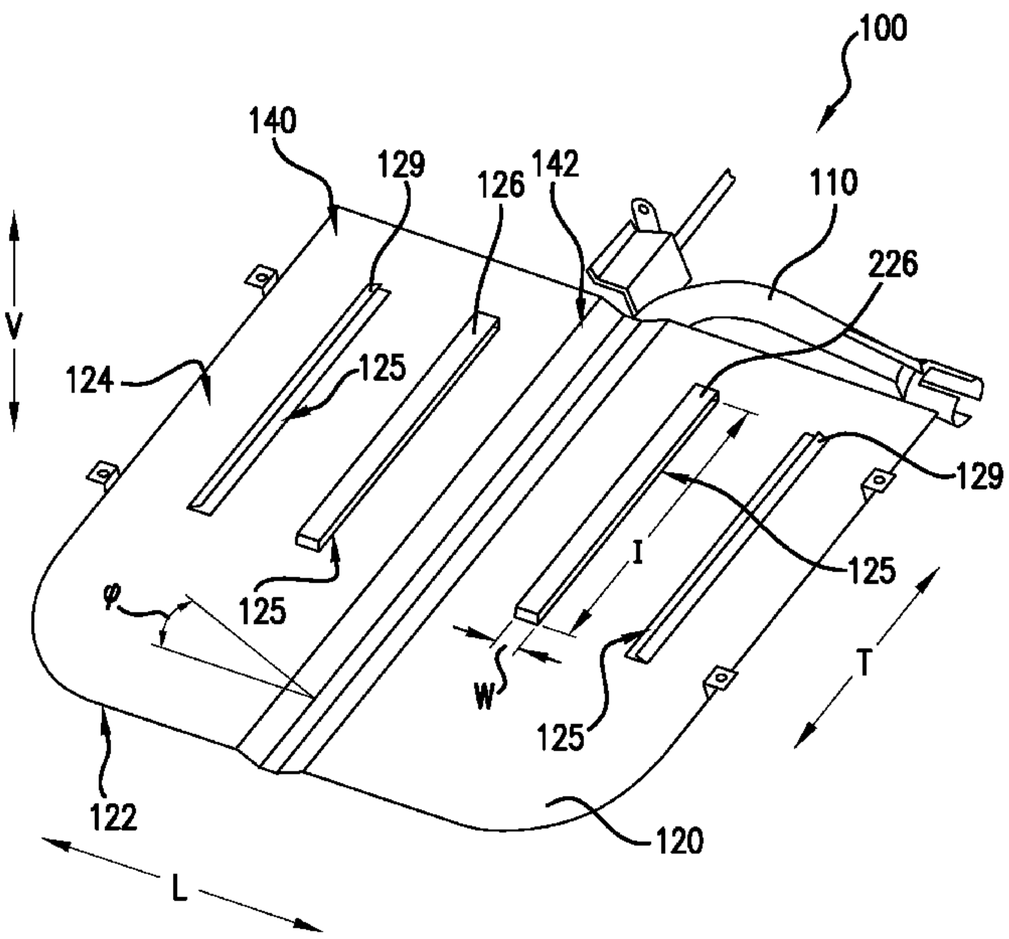
(57) **ABSTRACT**

A burner assembly for an oven appliance is provided. The burner assembly includes a gas burner and a flame spreader. The flame spreader defines a slot or a series of apertures that is substantially parallel to the gas burner. The slot or series of apertures can decrease a thickness of a boundary layer positioned adjacent the flame spreader or increase a velocity or a temperature or both of the boundary layer.

18 Claims, 4 Drawing Sheets





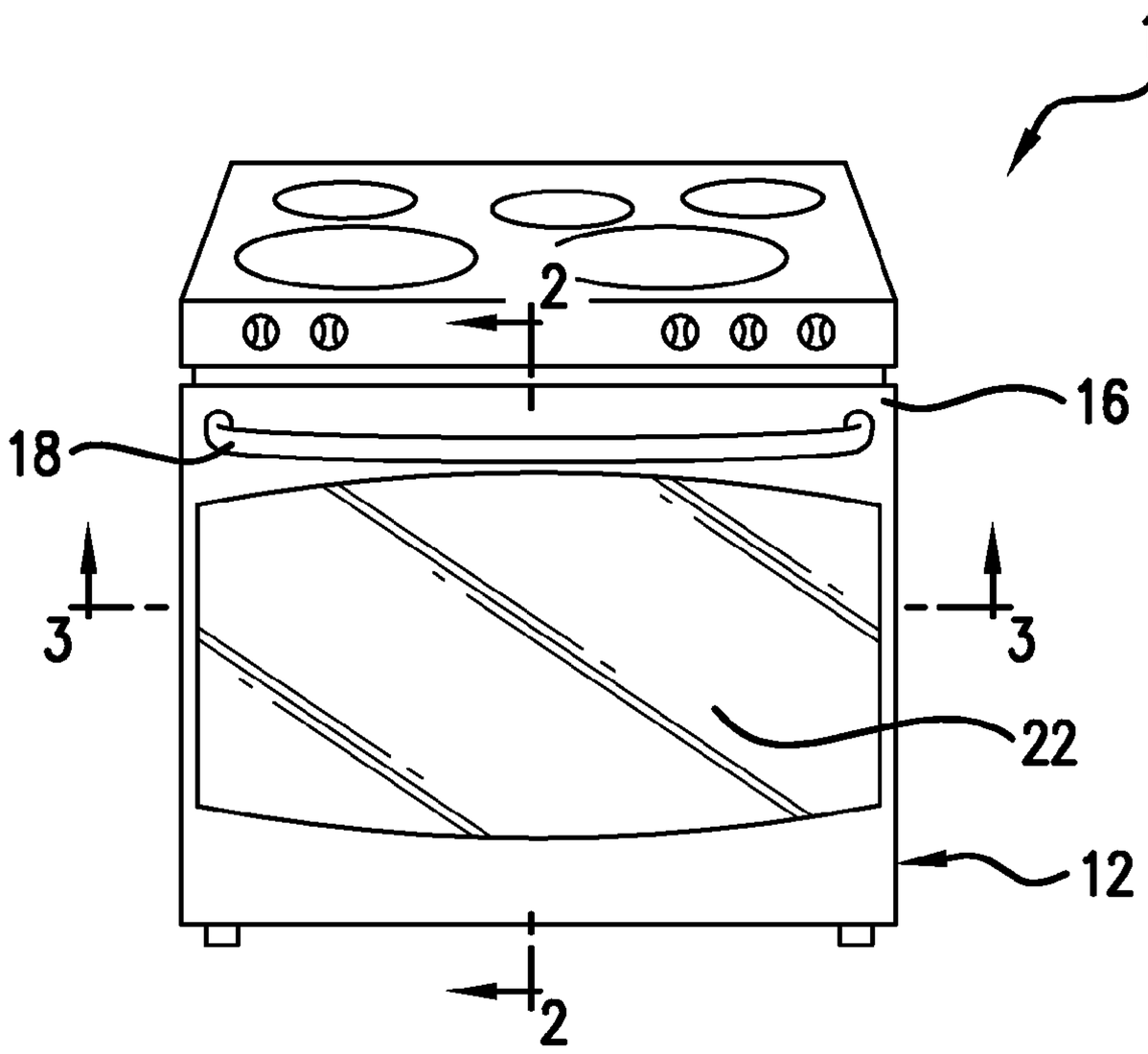
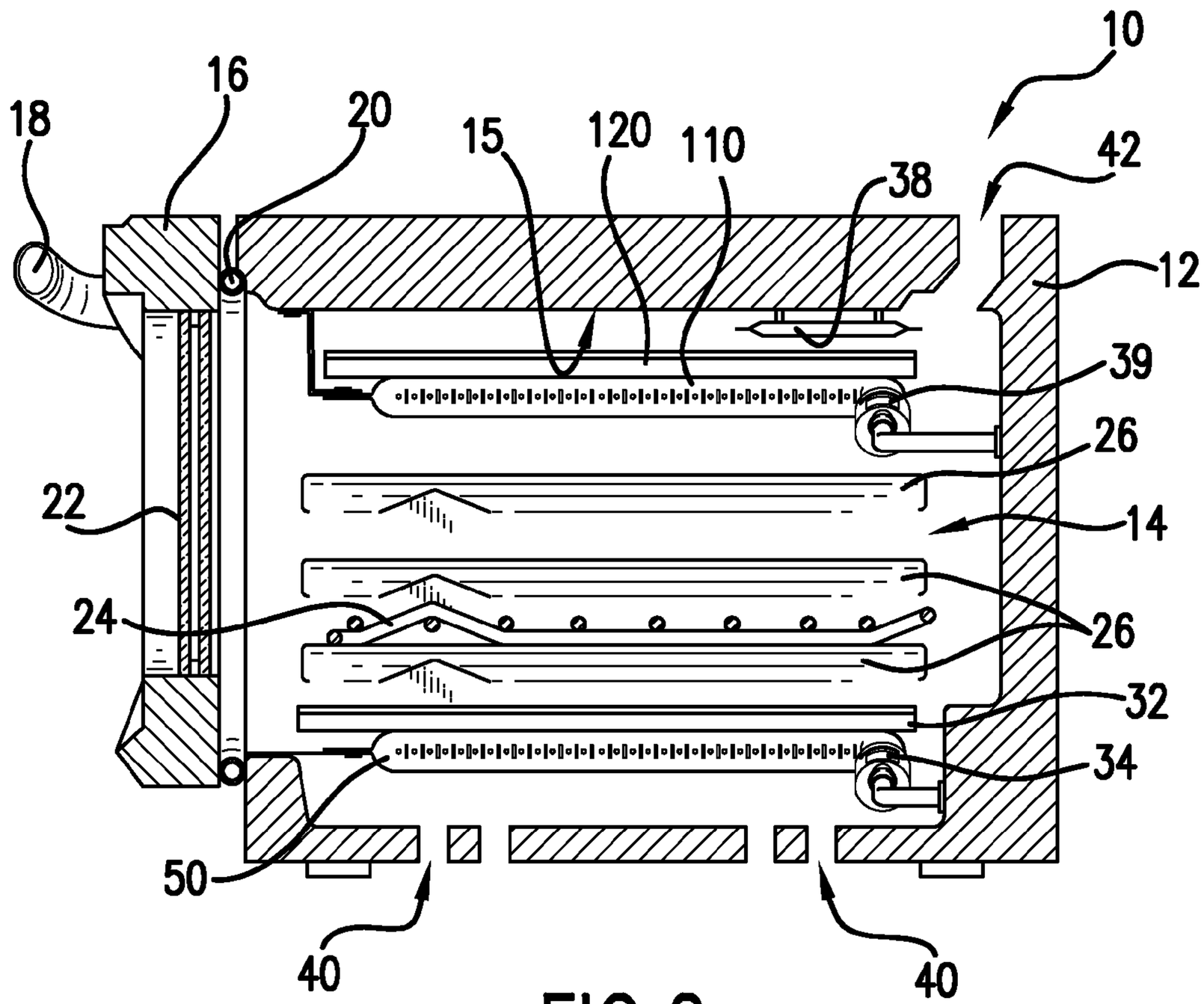

10
2
16
18
3
3
22
12
2

FIG. 1


10
16
18
20
15
120
110
38
42
12
39
26
22
14
24
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32
34
50
40
40

FIG. 2

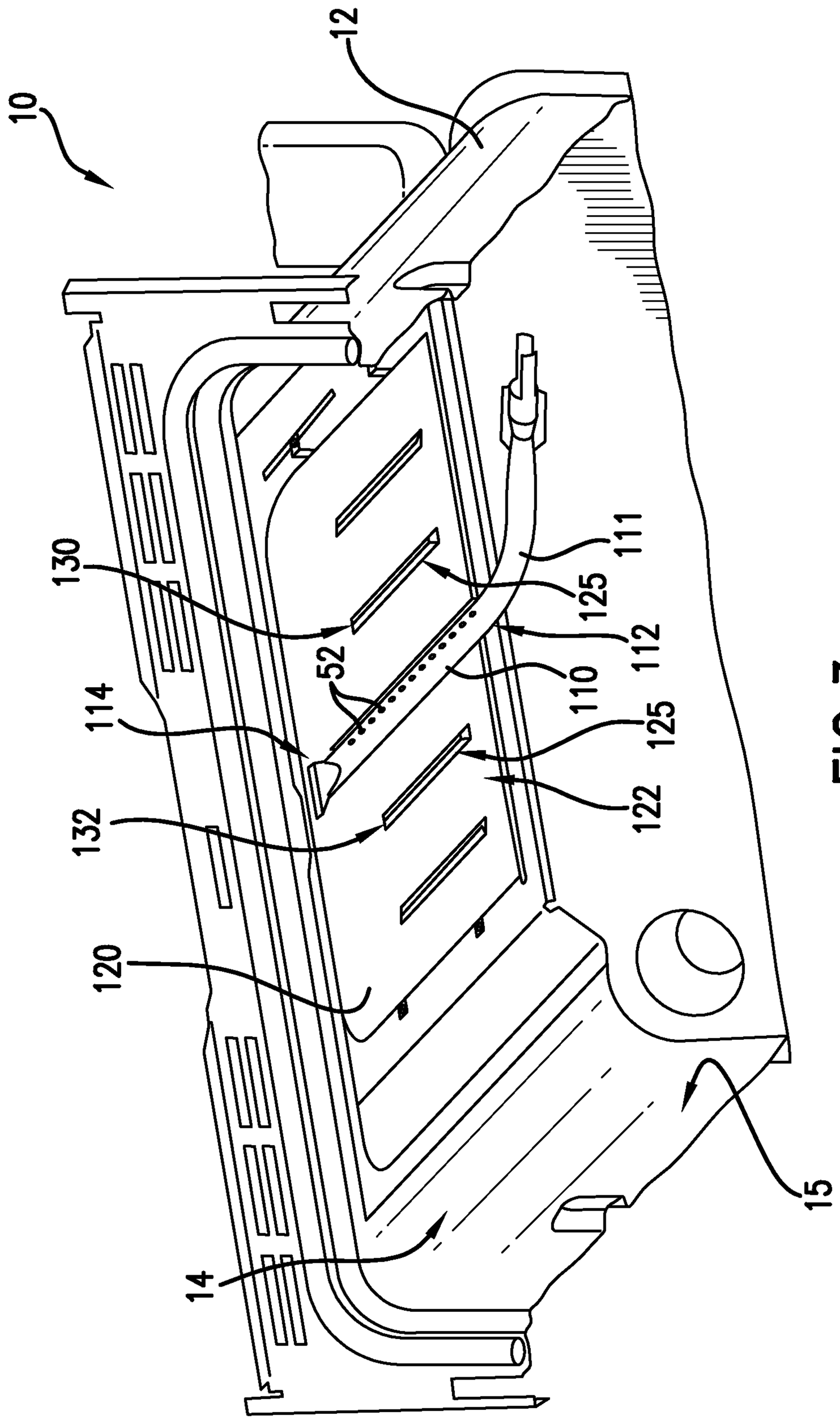

FIG.3

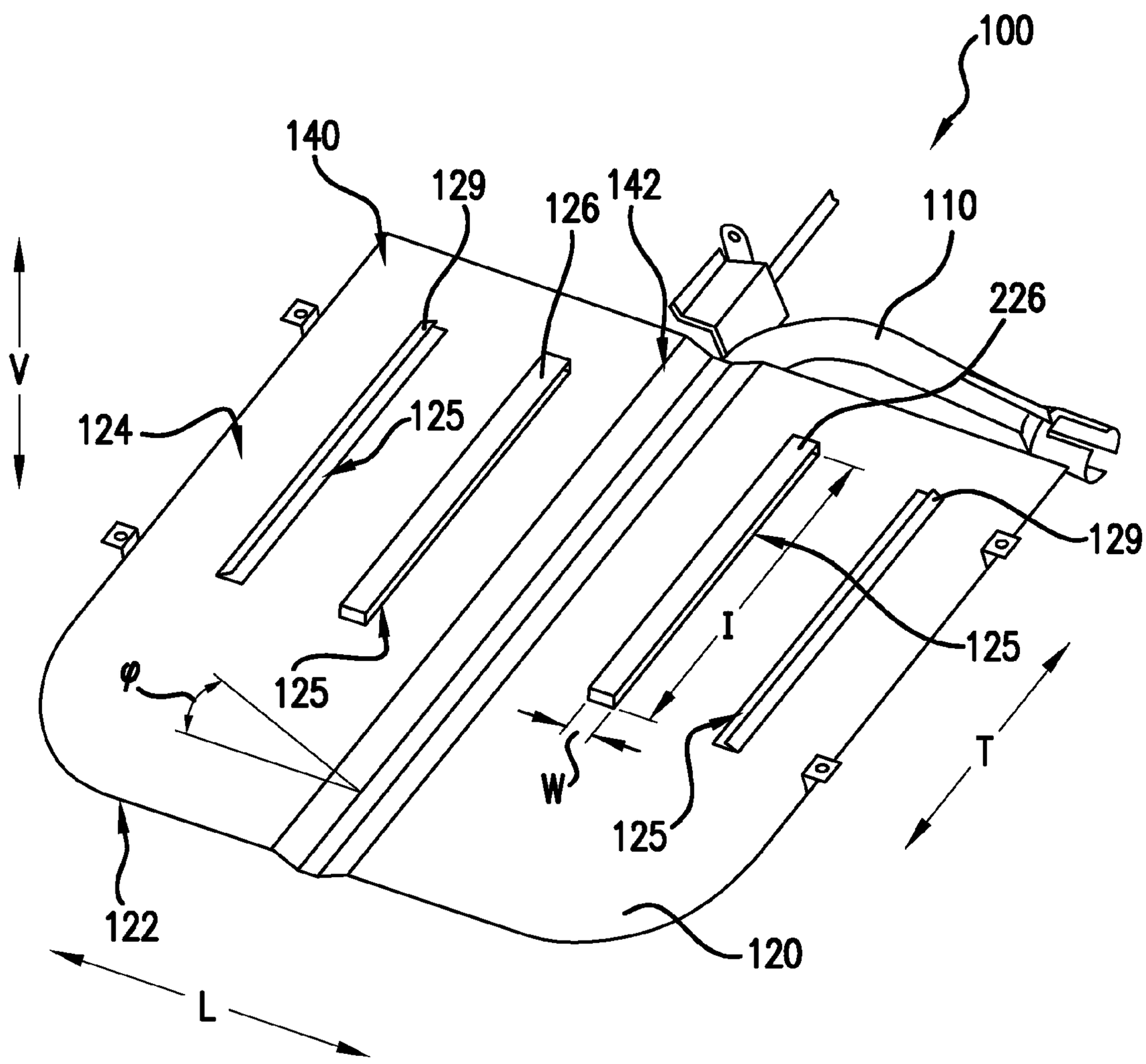
100
140
129
126
142
110
226
V
124
125
129
125
φ
125
I
W
125
T
122
120
L

FIG.4

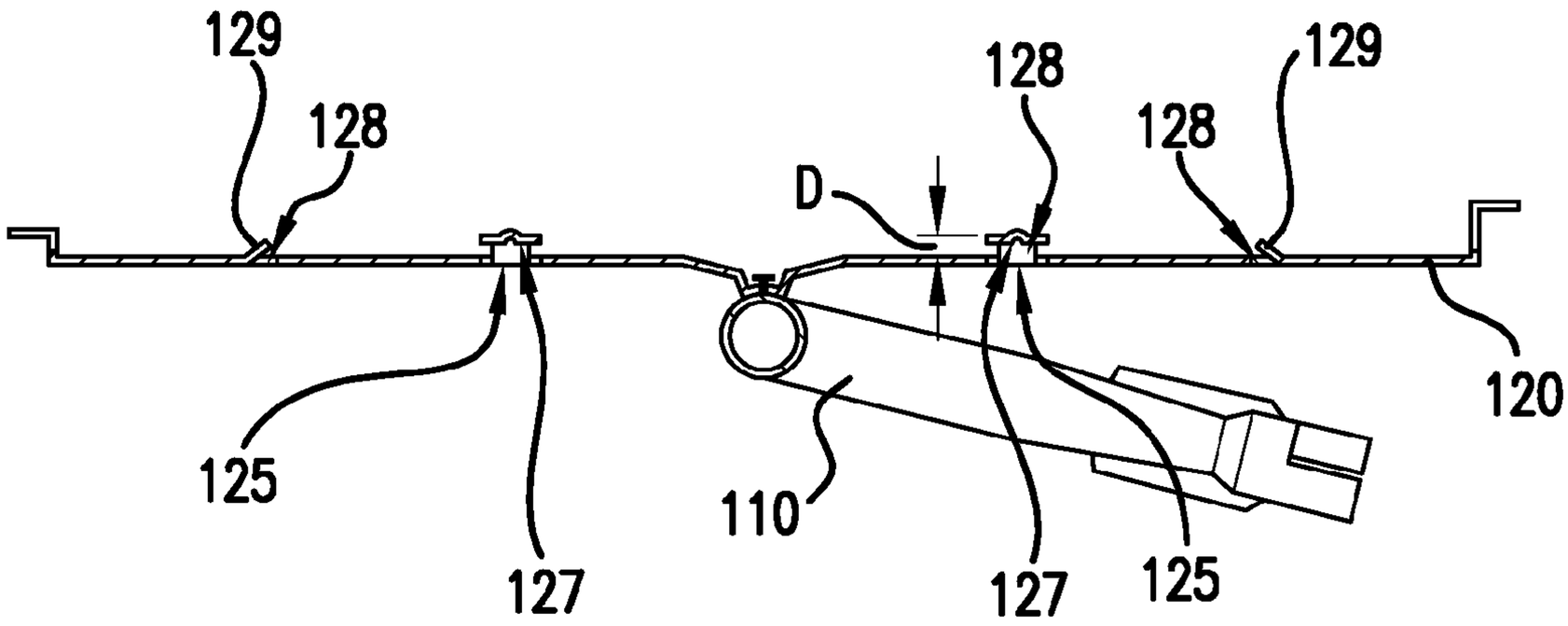
129
128
128
D
128
129
125
127
110
127
125
120

FIG.5

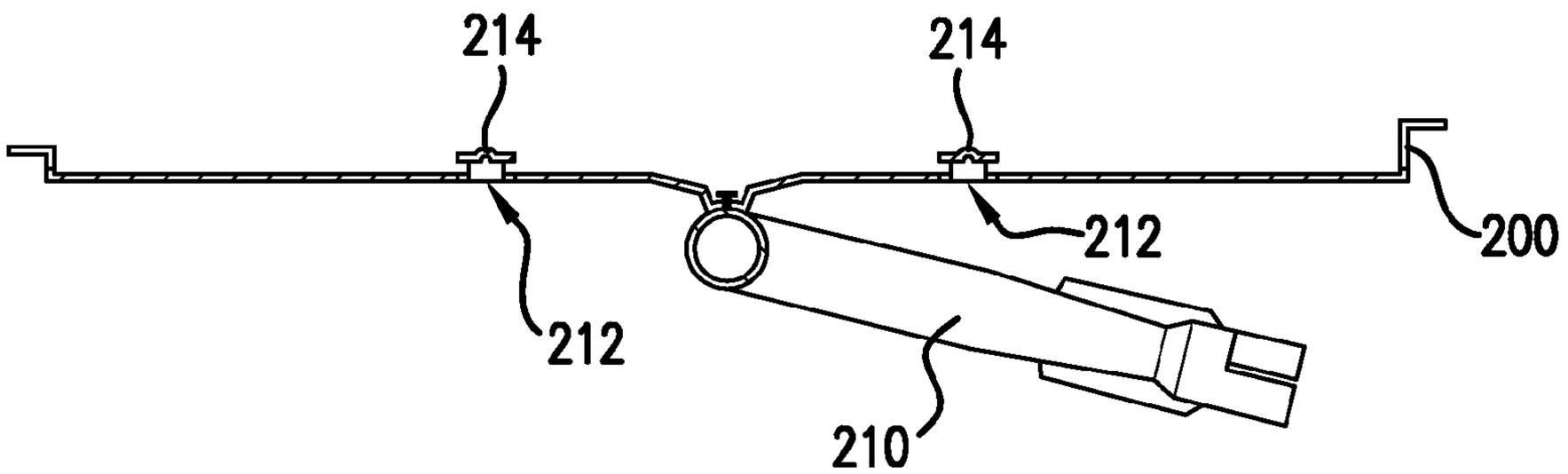
214
214
212
212
200
210

FIG.6

BURNER ASSEMBLY

FIELD OF THE INVENTION

The present subject matter relates generally to burner assemblies, e.g., for oven appliances.

BACKGROUND OF THE INVENTION

Oven appliances generally include a cabinet that defines a cooking chamber for receipt of food items for cooking. Heating elements are positioned within the cooking chamber to provide heat to food items located therein. The heating elements can include a bake heating element positioned at a bottom of the cooking chamber and/or a broil heating element positioned at a top of the cooking chamber. The heating elements can be gas burners that burn a combustible gas within the cooking chamber in order to provide heat to food items located therein.

In oven appliances with gas burners, a flame spreader is generally mounted above the gas burners in order to facilitate uniform heat distribution within the cooking chamber. In particular, the flame spreader can increase in temperature during operation of the oven appliance and provide a significant source of radiative heat to food items within the cooking chamber. Heated gases generated by the gas burners can provide the heat needed to increase the temperature of the flame spreader. However, a boundary layer of relatively cool air positioned adjacent the flame spreader can hinder convective heat transfer between the gas burner's heated gases and the flame spreader.

The thickness of the boundary layer and the velocity and temperature profiles of the boundary layer can affect convective heat transfer between the gas burner's heated gases and the flame spreader. In general, a relatively thinner boundary layer and a relatively high speed boundary layer can facilitate increased convective heat transfer. Also, facilitating direct contact between the gas burner's heated gases and the flame spreader can improve heat transfer therebetween.

Accordingly, a flame spreader with features for decreasing a thickness of a boundary layer positioned adjacent the flame spreader would be useful. In addition, a flame spreader with features for increasing a velocity or a temperature or both of a boundary layer positioned adjacent the flame spreader would be useful.

BRIEF DESCRIPTION OF THE INVENTION

The present subject matter provides a burner assembly for an oven appliance. The burner assembly includes a gas burner and a flame spreader. The flame spreader defines a slot or a series of apertures that is substantially parallel to the gas burner. The slot or series of apertures can decrease a thickness of a boundary layer positioned adjacent the flame spreader or increase a velocity or a temperature or both of the boundary layer. Additional aspects and advantages of the invention will be set forth in part in the following description, or may be apparent from the description, or may be learned through practice of the invention.

In a first exemplary embodiment, a burner assembly for an oven appliance is provided. The burner assembly includes a gas burner that extends longitudinally from a first end portion to a second end portion. A flame spreader has a heating surface positioned adjacent the gas burner. The flame spreader defines a slot that extends substantially parallel to the gas burner.

In a second exemplary embodiment, a burner assembly for an oven appliance is provided. The burner assembly includes a gas burner that extends longitudinally from a first end portion to a second end portion. A flame spreader having a heating surface positioned adjacent the gas burner is also provided. The flame spreader defines a series of apertures that is positioned substantially parallel to the gas burner.

In a third exemplary embodiment, an oven appliance is provided. The oven appliance includes a cabinet that defines a cooking chamber for receipt of food items for cooking. A burner assembly is mounted within the cooking chamber of the cabinet. The burner assembly includes a gas burner. A flame spreader has a heating surface positioned adjacent the gas burner. The burner assembly also includes means for reducing a thickness of boundary layer of air adjacent the heating surface of the flame spreader.

These and other features, aspects and advantages of the present invention will become better understood with reference to the following description and appended claims. The accompanying drawings, which are incorporated in and constitute a part of this specification, illustrate embodiments of the invention and, together with the description, serve to explain the principles of the invention.

BRIEF DESCRIPTION OF THE DRAWINGS

A full and enabling disclosure of the present invention, including the best mode thereof, directed to one of ordinary skill in the art, is set forth in the specification, which makes reference to the appended figures, in which:

FIG. **1** provides a front perspective view of an oven appliance according to an exemplary embodiment of the present subject matter.

FIG. **2** illustrates a side, partial cross-sectional view of the oven appliance of FIG. **1**.

FIG. **3** provides a perspective, section view of the oven appliance of FIG. **1** taken along the **3**-**3** line of FIG. **1**.

FIG. **4** is a top, perspective view of a burner assembly according to an exemplary embodiment of the present subject matter. The burner assembly includes a flame spreader and a gas burner.

FIG. **5** is a section view of the flame spreader and gas burner of FIG. **4**.

FIG. **6** is a section view of a flame spreader and a gas burner according to additional exemplary embodiments of the present subject matter.

DETAILED DESCRIPTION

Reference now will be made in detail to embodiments of the invention, one or more examples of which are illustrated in the drawings. Each example is provided by way of explanation of the invention, not limitation of the invention. In fact, it will be apparent to those skilled in the art that various modifications and variations can be made in the present invention without departing from the scope or spirit of the invention. For instance, features illustrated or described as part of one embodiment can be used with another embodiment to yield a still further embodiment. Thus, it is intended that the present invention covers such modifications and variations as come within the scope of the appended claims and their equivalents.

FIGS. **1** and **2** illustrate an exemplary embodiment of a gas oven appliance **10**. However, oven appliance **10** shown in FIGS. **1** and **2** is provided by way of example only. The present subject matter may be used with other oven appliance configurations such as wall oven appliances or stand-alone

oven appliances. In addition, the present subject matter may be used with oven appliances that define multiple interior cavities for the receipt of food and/or having different pan or rack arrangements than what is shown in FIG. **2**. Still other configurations may also be used as will be understood by one of skill in the art using the teachings disclosed herein. The present subject matter may be used with other appliances, e.g., a grill appliance or a water heater.

Oven appliance **10** includes an insulated cabinet **12** with an interior cooking chamber **14** defined by an interior surface **15** of cabinet **12**. Cooking chamber **14** is configured for the receipt of one or more food items to be cooked. Oven appliance **10** includes a door **16** hingedly attached to cabinet **12**, e.g., with a hinge (not shown). A handle **18** is mounted to door **16** and assists a user with opening and closing door **16** in order to access cooking chamber **14**. For example, a user can pull on handle **18** to open or close door **16** and access cooking chamber **14**. Cabinet **12** also defines inlets **40** and a vent **42**. Fresh air from an exterior of cabinet **12** may enter cooking chamber **14** through inlets **40**. Heated air and fumes from combustion of gas fuel may exit cooking chamber **14** through vent **42**.

Seal **20** provides for maintaining heat and cooking fumes within cooking chamber **14** when door **16** is closed as shown in FIG. **2**. Multiple parallel glass panes **22** provide for viewing the contents of cooking chamber **14** when door **16** is closed and assist in insulating cooking chamber **14**. A baking rack **24** is positioned in cooking chamber **14** for the receipt of food items or utensils containing food items. Baking rack **24** is slidably received onto embossed ribs or sliding rails **26** such that rack **24** may be conveniently moved into and out of cooking chamber **14** when door **16** is open.

A gas fueled, bottom heating element **50** (e.g., a gas burner or a bake gas burner) is positioned in cabinet **12** below a bottom flame spreader **32**. Bottom heating element **50** is used to heat cooking chamber **14** for both cooking and cleaning of oven appliance **10**. A shutter **34** allows for the adjustment of air flow to feed the combustion of fuel. The size and heat output of bottom heating element **50** can be selected based on the e.g., the size of oven appliance **10**.

A gas fueled, top heating element **110** is also positioned in cooking chamber **14** of cabinet **12** (e.g., a broil gas burner) below a top flame spreader **120**. Top heating element **110** is used to heat cooking chamber **14** for both cooking/broiling and cleaning of oven appliance **10**. An additional shutter **39** allows for the adjustment of air and/or fuel mixture to support the combustion of fuel. Like bottom heating element **50**, the size and heat output of top heating element **110** can be selected based on the e.g., the size of oven appliance **10**. In alternative embodiments, an electric, microwave, halogen, or any other suitable heating element may be used instead of gas heating element **110**.

The operation of oven appliance **10** including heating elements **50** and **110** is controlled by one or more processing devices (not shown) such as a microprocessor or other device that is in communication with such components. Such processing device (used herein to refer generally to single and/or multiple processing devices) is also in communication with a temperature sensor **38** that is used to measure temperature inside cooking chamber **14** and provide such measurements to the process device. Temperature sensor **38** is shown (in FIG. **2**) in the top and rear of cooking chamber **14**. However, other locations may be used and, if desired, multiple temperature sensors may be applied as well.

FIG. **3** provides a perspective, section view of oven appliance **10** taken along the **3-3** line of FIG. **1**. FIG. **3** shows top heating element **110** and top flame spreader **120** mounted on interior surface **15** of cabinet **12**. In particular, top flame spreader **120** is mounted on interior surface **15** of cabinet **12**, and top heating element **110** is mounted to top flame spreader **120**.

Top heating element **110** has a tubular body **111** and extends longitudinally between a first portion **112** and a second portion **114**. In the exemplary embodiment shown in FIG. **3**, top heating element **110** is substantially linear between first portion **112** and a second portion **114**. However, in alternative exemplary embodiments, top heating element **110** may have any suitable shape. For example, top heating element **110** may be U-shaped or have an arcuate or circular shape. Similarly, bottom heating element **50** may have any suitable shape.

Top flame spreader **120** (and/or bottom flame spreader **32**) is configured for facilitating uniform distribution of heat within cooking chamber **14** during operation of oven appliance **10**. Combustible gases may flow through top heating element **110** and exit top heating element **110** through a plurality of passages **52** defined by top heating element **110**. Outside of plurality of passages **52**, such combustible gases may be burned in order to generate heat within cooking chamber **14**, e.g., to cook food items located therein. Such burning can also heat up top flame spreader **120**.

In particular, top flame spreader **120** has a heating surface **122** that faces and is positioned adjacent top heating element **110**. Thus, top heating element **110** is positioned below top flame spreader **120**. Convective heat transfer from heated flue gases of top heating element **110** can increase the temperature of heating surface **122** of top flame spreader **120** during operation of oven appliance **10**. As top flame spreader **120** increases in temperature, radiant heat transfer from top flame spreader **120** to cooking chamber **14** increases as well. Such radiant heat transfer can provide improved uniformity of heat transferred into cooking chamber **14**. Bottom flame spreader **32** and bottom heating element **50** can operate in a similar manner.

However, a boundary layer of relatively cool air positioned adjacent top flame spreader **120**, e.g., on heating surface **122**, can hinder convective heat transfer to top flame spreader **120**. Thus, bottom flame spreader **32** and top flame spreader **120** may include features for decreasing a thickness of the boundary layer or for increasing a velocity or a temperature or both of the boundary layer. Such features can facilitate heat transfer to bottom flame spreader **32** and/or top flame spreader **120** and more uniform cooking of food items located within cooking chamber **14**. Such features are discussed in greater detail below.

FIG. **4** is a top, perspective view of a burner assembly **100** according to an exemplary embodiment of the present subject matter. Burner assembly **100** includes top flame spreader **120** and top heating element **110**. Bottom flame spreader **32** and bottom heating element **50** of oven appliance **10** may be configured in a similar manner. As may be seen in FIG. **4**, burner assembly **100** defines a vertical direction V, a lateral direction L, and a transverse direction T. The vertical, lateral, and transverse directions V, L, and T are mutually perpendicular and form an orthogonal direction system.

As may be seen in FIG. **4**, heating surface **122** of top flame spreader **120** comprises a first portion **140** and a second portion **142** that define an angle ϕ therebetween. Angle ϕ may be greater than about five degrees and less than about seventy degrees. By proving heating surface **122** with first portion **140** and second portion **142**, heated flue gases from top heating element **110** may be urged to spread across heating surface **122** of top flame spreader **120** in order to more uniformly distribute heat across heating surface **122** of top flame spreader **120** as will be understood by those skilled in the art.

Top flame spreader **120** defines a plurality of slots **125** that extends substantially parallel to top heating element **110**, e.g., from first portion **112** to second portion **114** of top heating element **110**. In particular, top flame spreader **120** has an exterior surface **124** that is positioned opposite heating surface **122**. Slots **125** extends through top flame spreader **120** from heating surface **122** of top flame spreader **120** to exterior surface **124** of top flame spreader **120**, e.g., along the vertical direction V. In FIG. **4**, top flame spreader **120** defines four slots. However, in alternative exemplary embodiments, top flame spreader **120** may define any suitable number of slots, e.g., one, two, three, five, or more slots.

A shown in FIG. **4**, slots **125** have a length I, e.g., along the transverse direction T and a width W, e.g., along the lateral direction L. The length I and width W may be any suitable dimension. In particular, the length I may be about two, four, six, eight, ten, or more inches. Conversely, the width W may be about one quarter, one half, or one inch. A ratio between length I and width W may be about 2:1, 4:1. 6:1, 8:1, 10:1, or 20:1.

Slots **125** permit some portion of heated air within cooking chamber **14** of oven appliance **10** (FIG. **2**), e.g., a portion of the heated flue gases from top heating element **110**, to pass through top flame spreader **120** between heating surface **122** and exterior surface **124**. Slots **125** can also reduce the thickness of the boundary layer or increase a velocity or a temperature or both of the boundary layer as discussed above. In particular, a portion of heated flue gases from top heating element **110** can flow across heating surface **122** and can pass through slots **125** rather than stagnate on heating surface **122**. Thus, slots **125** can increase a velocity of heated flue gases from top heating element **110** across heating surface **122** and/or facilitate direct contact between heated flue gases from top heating element **110** and heating surface **122** in order to increase heat transfer therebetween.

Deflectors **126** are mounted to top flame spreader **120**. Deflectors **126** are positioned adjacent exterior surface **124** of top flame spreader **120** and at slots **125** of top flame spreader **120**. Louvers **129** are also mounted to top flame spreader **120**. Louvers **129** are positioned adjacent slots **125** of top flame spreader **120**, e.g., on heating surface **122** and/or exterior surface **124** of top flame spreader **120**. Louvers **129** may be configured for regulating or directing a flow of air through slots **125**.

In FIG. **4**, deflectors **126** are mounted at two slots **125** and louvers **129** are mounted at two other slots **125**. However in alternative exemplary embodiments, top flame spreader **120** may include any suitable number of deflectors **126** and louvers **129**. For example, top flame spreader **120** may include only deflectors **126** or only louvers **129** or any suitable combination of the same. In additional alternative exemplary embodiments, top flame spreader **110** need not include any deflectors **126** and/or louvers **129**.

FIG. **5** is a section view of top flame spreader **120** and top heating element **110**. Deflectors **126** have a cooking surface **127** that is spaced apart from exterior surface **124** of top flame spreader **120** by about a distance D, e.g., along the vertical direction V. Distance D may be any suitable distance. For example, distance D may be less than about one inch, one half of an inch, one quarter of an inch, or one eighth of an inch.

Like heating surface **122** of top flame spreader **120**, cooking surface **127** of deflectors **126** can heat up during operation of oven appliance **10** and direct radiant heat energy to food items within cooking chamber **14**. Thus, providing deflectors **126** can facilitate uniform heat distribution throughout cooking chamber **14** relative to slots **125** without deflectors **126**. In particular, heating surface **122** of top flame spreader **120** and cooking surface **127** of deflectors **126** collectively provide a total radiant heating surface that faces cooking chamber **14** and directs heat to food items within cooking chamber **14**. Louvers **129** can also provide similar surface area for heating of food items.

Slots **125** of top flame spreader **120** each have an outlet **128** on exterior surface **124** of top flame spreader **120**. Outlet **128** has an area. Similarly, each cooking surface **127** of deflectors **126** has an area. The area of cooking surface **127** is about equal to or larger than the area of outlet **128**. Thus, the total radiant heating surface of top flame spreader **120** can be maximized relative to deflectors **126** with smaller cooking surfaces **127**.

Louvers **129** may be rotatably or adjustably mounted to top flame spreader **120**. Thus, louvers **129** can selectively hinder or obstruct a flow of air through slots **125**, e.g., by rotating open and closed. In particular, louvers **129** can selectively adjust the size of outlet **128** of slots **125**.

Turning back to FIG. **3**, top heating element **110** comprises a first portion **112** and a second portion **114**, e.g., that are spaced apart along at least one of the lateral and transverse directions. Further, slots **125** of top flame spreader **120** may include a first slot **130** and a second slot **132**. In the exemplary embodiment shown in FIG. **3**, first portion **112** and second portion **114** are spaced apart along the transverse direction T, and top heating element **110** is positioned between first slot **130** and second slot **130**, e.g., along at least one of the lateral and transverse directions L and T. Conversely, in oven appliances with a U-shaped top heating element, first portion **112** and second portion **114** may be spaced apart along the lateral direction L because top heating element **110** is U-shaped. Thus, first and second slots **130** and **132** may be positioned between first and second portions **112** and **114** of top heating element **110**, e.g., along the lateral direction L.

As will be understood by those skilled in the art, slots **125** need not comprise a single continuous opening. In particular, slots **125** may comprise a series of apertures. Thus, rather than a single continuous opening as shown in FIG. **3**, each slot **125** may comprise a series of discrete apertures that, e.g., extend parallel to top heating element **110**.

FIG. **6** is a section view of a flame spreader **200** and a gas burner **210** according to additional exemplary embodiments of the present subject matter. In FIG. **6**, flame spreader **200** defines only two slots **212**. Deflectors **214** are mounted at slots **212**. However, flame spreader **200** does not include louvers.

This written description uses examples to disclose the invention, including the best mode, and also to enable any person skilled in the art to practice the invention, including making and using any devices or systems and performing any incorporated methods. The patentable scope of the invention is defined by the claims, and may include other examples that occur to those skilled in the art. Such other examples are intended to be within the scope of the claims if they include structural elements that do not differ from the literal language of the claims, or if they include equivalent structural elements with insubstantial differences from the literal languages of the claims.

What is claimed is:

1. A burner assembly defining a lateral direction and a transverse direction, the lateral and transverse directions being perpendicular to each other, the burner assembly comprising:

a gas burner that extends between a first end portion and a second end portion along the transverse direction; and

a flame spreader having a heating surface positioned adjacent said gas burner, said flame spreader defining a first

slot and a second slot that each extend along the transverse direction substantially parallel to said gas burner, the first and second slots of said flame spreader each defining a width along the lateral direction and a length along the transverse direction, a ratio of the length of the fit slot to the width of the first slot being no less than eight to one, a ratio of the length of the second slot to the width of the second slot being no less than eight to one, said gas burner positioned between the first slot and the second slot along the lateral direction.

2. The burner assembly of claim **1**, wherein said flame spreader also has a back surface positioned opposite the heating surface of said flame spreader, wherein the first and second slots extend through said flame spreader from the heating surface of said flame spreader to the back surface of said flame spreader.

3. The burner assembly of claim **2**, further comprising a deflector mounted to said flame spreader and positioned adjacent the back surface of said flame spreader, said deflector positioned at the first slot of said flame spreader.

4. The burner assembly of claim **3**, wherein the deflector has a cooking surface that is spaced apart from the back surface of said flame spreader by about a distance, the distance being less than about one half of an inch.

5. The burner assembly of claim **3**, wherein the first slot of said flame spreader has an outlet on the back surface of said flame spreader, the outlet of the first slot having an area, wherein the deflector has a cooking surface that faces the back surface of said flame spreader, the cooking surface having an area that is about equal to or larger than the area of the outlet of the first slot.

6. The burner assembly of claim **1**, further comprising a louver positioned adjacent the first slot of said flame spreader, said louver configured for regulating a flow of air through the first slot of said flame spreader.

7. The burner assembly of claim **1**, wherein said gas burner comprises a first portion and a second portion that are spaced apart along at least one of the lateral and transverse directions, wherein the first slot is positioned adjacent the first portion of said gas burner and the second slot is positioned adjacent the second portion of said gas burner.

8. The burner assembly of claim **1**, wherein the heating surface of said flame spreader comprises a first portion and a second portion that define an angle ϕ therebetween, the angle ϕ being greater than about five degrees and less than about seventy degrees.

9. The burner assembly of claim **1**, wherein the gas burner defines a plurality of flame ports between the first and second end portions of said gas burner, the first and second slots of said flame spreader extending along the transverse direction such that the first and second slots of said flame spreader are spaced apart from each flame port of the plurality of flame ports along the lateral direction.

10. The burner assembly of claim **1**, wherein the length of the first and second slots is greater than six inches and the width of the first and second slots is greater than a quarter of an inch.

11. The burner assembly of claim **1**, wherein the first and second slots of said flame spreader are spaced apart from said gas burner along the lateral direction such that the slot of said flame spreader permits heated flue gases from said gas burner to pass through said flame spreader.

12. A burner assembly defining a lateral direction and a transverse direction, the lateral and transverse directions being perpendicular to each other, the burner assembly comprising:

a gas burner that extends between a first end portion and a second end portion along the transverse direction; and

a flame spreader having a heating surface positioned adjacent said gas burner, said flame spreader defining a first series of apertures and a second series of apertures, the first and second series of apertures distributed such that the first and second series of apertures are both substantially parallel to said gas burner along the transverse direction, the first and second series of apertures of said flame spreader distributed between the first and second end portions of said gas burner along the transverse direction, said gas burner positioned between the first and second series of apertures of said flame spreader along the lateral direction.

13. The burner assembly of claim **12**, wherein said flame spreader also has a back surface positioned opposite the heating surface of said flame spreader, wherein each aperture of the first and second series of apertures extends through said flame spreader from the heating surface of said flame spreader to the back surface of said flame spreader.

14. The burner assembly of claim **13**, further comprising a deflector mounted to said flame spreader and positioned adjacent the back surface of said flame spreader, said deflector positioned adjacent the first series of apertures of said flame spreader.

15. The burner assembly of claim **14**, wherein said deflector has a cooking surface that is spaced apart from the back surface of said flame spreader by about a distance, the distance being less than about one half of an inch.

16. The burner assembly of claim **15**, wherein each aperture of the first series of apertures of said flame spreader has an outlet on the back surface of said flame spreader, the outlets of the first series of apertures having an area, wherein the deflector has a cooking surface that faces the back surface of said flame spreader, the cooking surface having an area that is about equal to or larger than the area of the outlets of the first series of apertures.

17. The burner assembly of claim **12**, further comprising a louver, the louver positioned adjacent the first series of apertures of said flame spreader, the louver configured for regulating a flow of air through the first series of apertures of said flame spreader.

18. The burner assembly of claim **12**, wherein the heating surface of said flame spreader comprises a first portion and a second portion that define an angle ϕ therebetween, the angle ϕ being greater than about five degrees and less than about seventy degrees.

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